# Herringbone

Oyster Hour
4-6PM DAILY
BAR & LOUNGE ONLY

Three Buck Shuck\* 3~/each oysters on half shell served with kimchi mignonette, chili pepper water wasabi cocktail (3 minimum)

ask your server about our daily selection

#### Fish Taco 6~

avocado, queso fresco, red cabbage, pico de gallo, chipotle crema, cilantro, lime

### Brussels & Macadamia Nuts 8~

crispy, chile lime vinaigrette

### Buffalo Octopus 13~

shaved vegetables, black-eyed peas, anchovy aioli

#### Furikake Tater Puffs 13~

scallions, tobiko, yuzu aioli, togarashi

#### Hamachi Crudo\* 15~

white truffle-yuzu vinaigrette, crispy garlic, micro shiso

### Pulehu Steak 15~

black garlic chimichurri, crispy garlic, tossed greens



HERRINGBONE WAIKIKI - MAY 2022 AOKI RESTAURANT GROUP

\*Consuming raw or undercooked meats, poultry, scafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. — Section I1051, 2003 DC

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### COCKTAILS

A Berry Good Time 8 vodka, raspberry liqueur, lemon, cane sugar, orange bitters

Lower Manhattan 8 rye whiskey, averna, benedictine, orange bitters, aromatic bitters

White Negroni 8 gin, lillet blanc, suze

Peach Daiquiri 8 koloa rum, peach, lime, demerara

#### WINE 7

Poema Brut Sparkling Broadbent Vinho Verde Vina Borgia

#### BEER 6

Golden Road Brewing, Herringbone Blonde Ale Waikiki Brewing Co., Skinny Jeans IPA



## GOLD WINNER BEST NEW RESTAURANT OF 2019

HERRINGBONE WAIKIKI - NOVEMBER 2021 AOKI RESTAURANT GROUP

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